

meraki

Goa

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All Things Goan!

Goa@60
Special

COVER
STORY
PG. 36

Meraki - to leave a piece of yourself -your soul, creativity, or love- in whatever you do.



Chowgule College (Autonomous)



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GOA

Cover Picture: 'Windows to Goa'

Photo by Ms. Ritzel Rebello
Clicked at Raia Seminary
Cover Story - Pg. 36

Goa Artwork (Pg. 3) -
Ms. Priya Shinde for Goa Tourism

Goa@60 logo image courtesy Govt. of Goa

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GOA @ 60



Vrutha Karmali, Third Year student leads her class in singing Konkani songs for Goan Day.







GOAN

INSIDE!

Goan Day
Celebrations
photo story



Jyoti (left) & Zena (right) all dressed up and ready to dazzle.



DAY



INSIDE!

pg. 14

MOG with MUSIC!



pg. 20

Street Food!



pg. 26

Lost Professions



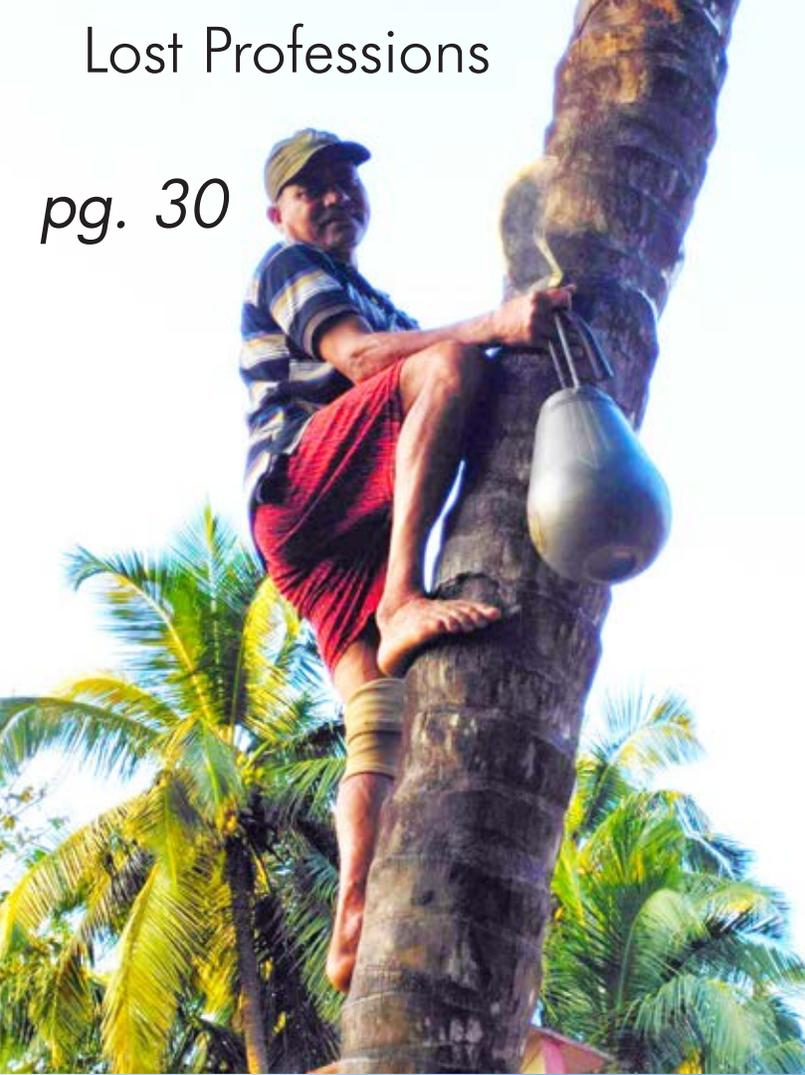
pg. 24

Goan Sweets



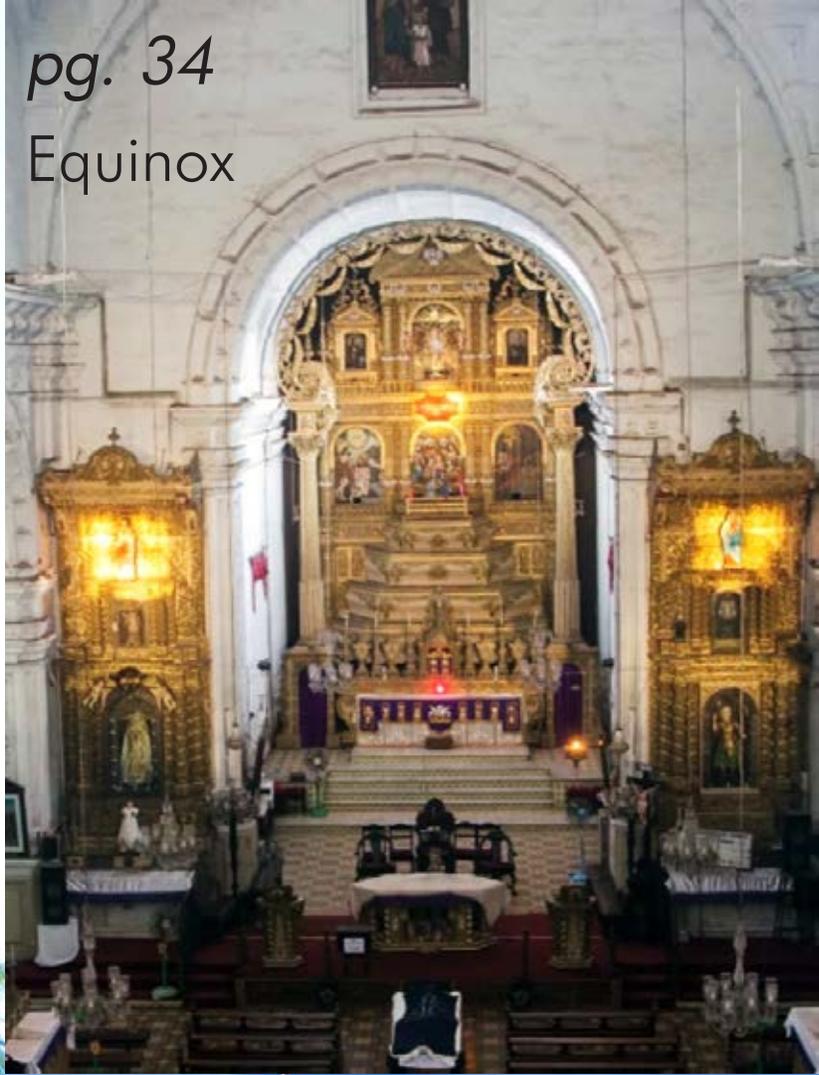
Lost Professions

pg. 30



pg. 34

Equinox



pg. 44

Temples of
Goa





pg. 48

Cook-a-Curry!



pg. 52

Wedding Traditions



pg. 54

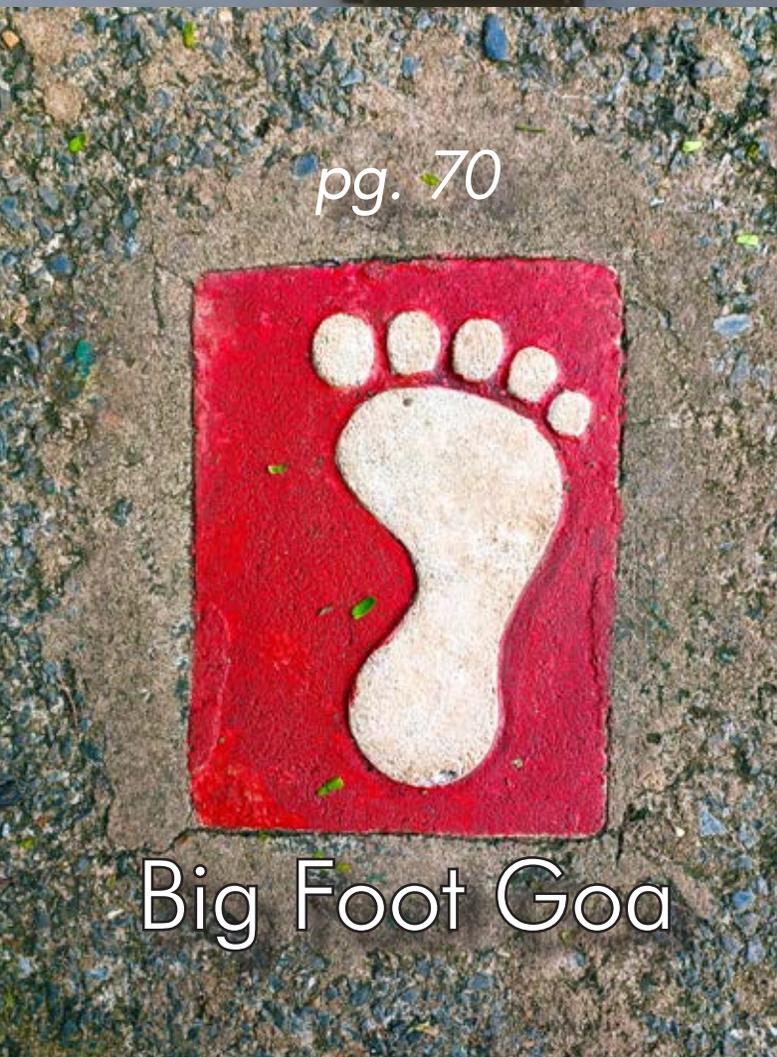
Beach in Focus



Recreating Goan Art



pg. 64



pg. 70

Big Foot Goa

Freaky Goan Weather

pg. 68



editorial

Meraki Goa. All things Goan. This was the idea, when we were brainstorming on how to substantially commemorate 60 years of Goan Liberation. Of course, the whole essence of Meraki is ..all things Goan! The soul of the magazine is Goa. So why a special? It was to coincide with the department's celebration of Goan Day at college, where we got the whole department enthused in the colour that is Goa! The issue will focus on that, through a photo story that commences the issue and completes it, along with what the Writing for the Media students have reported on all things around them. They have been given the brief of exploring Goa through their eyes and also from the perspectives that they wouldn't normally think of.

A literal smorgasbord of thoughts, ideas, and opinions on Goa springing from young minds, is what you will find as you flick through these pages on your computer screen or your latest phone. Enjoy the pieces on the heritage of Goa from exploring Rachol Seminary to the Shantadurga Temple to the personal experience story .

Food from the kitchen of your mother to the street-food food trucks that has slowly grown and now burst onto the scene as a mainstay! My student writers have explored experiences and knowledge from their kitchen to the streets... Listen to the music scene or read about the beach in focus this issue. Read about how certain professions are losing ground in an ever growing cosmopolitan Goa. A student explores Goan art by trying it out herself, and another shares her thoughts on her village through the form of a poem.

I hope that the issue will be an enjoyable and an eye-opening read for you, just as much as the process for this issue been for us.

Dev Borem Korun!

Andrew Aneto



celebrating **Goan Day**

From the very beginning of this issue you will have been treated to images from the very enthusiastic and larger-than-life celebration of Goa, through its very own Goan Day. An outcome of the Goan Literature course (the only one of its kind currently in Goa in an English Literature Programme - Go figure!) under the aegis of its faculty - Dr. Sonia da Costa, this celebration has been a regular feature for the last three years. This year this continuous assessment (Yes! who says learning can't be fun) was celebrated in a manner reminiscent of English Department events of the pre-pandemic era - Loud, proud, and

fun for everyone!

From Konkani songs sung by our crooner Ms. Vrutha Karmali, as well as group song sung by the whole class, to a kotti dance learnt by students unfamiliar with it, as well as teaching it to others. From a fashion show with traditional and modern clothes seen in Goa to a spread of Goan food that punctuated this extremely festive day. Students at Chowgule College were immersed in a mini-Goa at the college campus.

Photo Credits: Ray Cyrus

(Thank you, Ray! Alumnus, batch of 2021)



Gabrielle is captured in a candid moment.



Mr. Zinho Fernandes

MOOG

WITH MUSIC!

W

Whenever Goa is mentioned in a conversation, music is an automatic association made. Goa is known for its musical life but what music is this? A variety of genres including rock, jazz, blues, modern pop, country, classical Indian, and folk are embedded in the songs of the Goan soil. According to many Goans, music is incomplete without Dulpod, Ghumot, Rontamel Aarti, Dekhni, and Mando. In recent decades, the Goan music scenes have been heavily influenced by western pop and Bollywood music. Goan culture is a sponge that embraces all that it finds beautiful but as Goans soak in the new, the old is losing its place.

story
by



LENZIE
REBELO

“Old” seems too harsh a term for Goans have not abandoned traditional music, it is rare, but still there, and still a part of who we are. The young remember the old. In an interview with Mr. Zinho Fernandes, a member of the well-known Goan Mando group Goymchim Lharam, he expressed his love for the traditional music form and says the lyricism in Mando is what captured him. He went on to speak about how the commercialism of music is adversely affecting traditional music, as a result of which music enthusiasts spend their own savings for performances, and how people are reluctant to hire traditional groups. 24-years-old Mr. Zinho is a composer himself, recently wrote the song ‘Listen’, and wishes to make Goa proud.

Goan music producer, Mr. Kunal Raikar (R. Kunal) has his own studio under his banner RK Productions Goa and has been composing songs, whilst promoting Goan culture on a national level. He recently released 'Vande Mataram' on Indian Independence Day and included Konkani lyrics in the song, as well as featured the Goan musical instrument Ghumot.

Mr. Kunal is skilled at playing the ghumot, tabla, percussions, drums, and keyboard too.

He began performing on stage at the age of thirteen years and has since performed with Bollywood artists including Hema Sardesai and more. Inspired by artists like Remo Fernandes, Lorna, Hema Sardesai, and Bondo, Mr. Kunal and many other Goan musicians are motivated to go forth and achieve their dreams.

A few songs all Goans hold dear to their hearts are 'Ho Mando Goencho', 'Ya Ya Maya Ya' and 'Maria Pitache' by Remo Fernandes, 'Bebdo' by the Nightingale of goa, Lorna Cordeiro, which speaks of domestic abuse, and 'Meera Meera' about a lover's unrecruited request to meet, and Alfred Rose's 'Lady from Goa'. And if you're intrigued by Mando, do listen to 'Ho Mando Goencho', and 'Mogachi Chitt' by Goychim Lharam. As long as Goans shall live, Goan music will prosper. ***

Mr. Kunal Raikar below and right





Goymchim Lharam Mando Group





RALD S... GENCE

GOA CULTUR



FOODIE

FOOD
TRUCKS!WHAT'S THE
HYPE ANYWAY?

Food trucks have taken Goa by storm. It's typical to see at least one Instagram story about it a day, and when you're not seeing it online, you're seeing it on the roads. The Colva - Margao route has a couple of these food trucks selling a range of street foods and multiple cuisines. Being a foodie, I decided to give in to the fad and ventured out to try some of the food, to see what the fuss is all about. So I visited two of the most popular Food trucks near Margao.

The first truck was 'EATS GWoa', located just at the start of the Margao - Colva road. I was greeted by the owner's sister, Sarah, who is a regular host at the Truck. She told me about their specialties and what I should order. I decided to try their 'KFC Cheese Burger' and their chicken dim sum. I had the choice of choosing to have my dim sums fried or steamed from which I decided to get them steamed. I watched as they made my food from scratch ensuring authenticity. The burger was ready first, which came, with a side of fries and some sauce, followed by the freshly steamed dim sum, which had three sauces accompanying it. The chef personally came out to explain the different

sauces to me. The sauces ranged from Extremely spicy to medium spicy to just spicy. The plating for the food was not what I expected street food to be as it was, well done, enough to be from a full-fledged restaurant. The dim sum was well folded and the sauce added the necessary tanginess and flavor. The burger was your regular run-of-the-mill kind with a huge patty along with a side of veggies.







story
byAVANTIKA
CARDOZO

The second food truck I went to was the 'Gorditos Food Truck' that is located on the Margao - Colva Road. The experience was different compared to the previous truck and had more of a street food vibe. Families were having a night out, friends taking selfies near the truck, and foodies, being foodies enjoying the delicious food. Here I ordered the non-veg tacos and a falafel roll. I was certainly not disappointed as Mexican and middle eastern food are personal favorites of mine. The Tacos had a mixture of chicken, beans, and guacamole with jalapeno, whereas the falafel roll was everything you would want from well, a falafel roll with a touch of hummus. But besides the food, I happened to enjoy the surroundings even more. The cooks seemed to be happy and open people. To them, it wasn't a job but a pleasure feeding people. They were more than

happy to provide service to their customers and enjoyed themselves while they did it. So I kind of get the hype now so to say. All in all, one thing I learned about food trucks from this experience was, you come for the food, you stay for the people and the ambiance! And I for one would love to see many more Food trucks come about in Goa. ***



Traditional Goan Desserts

What's the purpose of celebrating Goa if you don't talk about or indulge in the food it offers? With Goa liberation day and Christmas just around the corner, many people have started preparing various desserts for these occasions. The food of Goa is one of a kind. Portuguese, South Indian, and British cuisines have all affected it. Goan sweets are famous for their originality and flavours, in addition to the local food and drinks. Desserts in Goa may not be as popular as Vindaloo or seafood, but anybody who has visited the state knows that they are no less delicious. Goans typically incorporate coconut, coconut milk, jaggery, and Goan red rice in their sweets, making them even more unique. Preparing traditional Goan desserts is a festive routine in every household whether there is a cause of celebration or not.

In my home of Vivenda Meneses we prepare a dish called Bolo de rulão for our friends and family. Bolo De Rulao, also known as Bolo De Batuca, is a coconut and semolina (sooji) cake. 'Bolo' is a Portuguese word that translates to cake. It is a very easy recipe to make and even easier to eat.

It requires 100 grams of butter
500 grams of fine powdered sugar
250 grams semolina
9 eggs

1 teaspoon of baking powder

1 grated coconut

4 powdered cardamoms and vanilla essence.

I am usually stuck on the duty of mixing the butter and sugar in a bowl. After that we add the yolks one at a time and mix well. After that we mix a little semolina with baking powder and add that to the bowl. Beat the egg whites stiff and pour it into the mixture and then add the grated coconut. Mix thoroughly and add the powdered cardamom with a little vanilla essence. After that we grease a baking tin and just a little flour all over. Lastly pour the mixture in the tin and bake it until



it's done. Sometimes we like to go the extra mile and add a meringue to it making it bolo sans rival.

It would be a crime to not talk about the other various goan delicious desserts so here are some of the traditional delicacies of Goa that you will definitely enjoy. I've compiled some of the state's most sinfully delicious desserts for you to drool over and schedule a short trip.

1) Bebinca is Goa's greatest dessert and one of the state's most popular desserts. In Goa, Bebinca is renowned as the "Queen of Desserts." It features seven layers and is traditionally served with vanilla ice cream, resulting in a delightful combo.

2) Kulkuls or Kidiyo are sweet, crunchy, sugar-glazed treats that are a pleasure to eat. Kulkuls are golden brown buttery sweets that may satisfy your savoury but sweet cravings. These delicacies, made especially for Christmas, will leave you wanting more.

3) Patoleo is a steamed treat that is produced by putting rice paste on a turmeric leaf and stuffing it with jaggery, cinnamon, and freshly grated coconut.

4) Nevri, also known as Karanji, is a famous Goan dish served during Diwali and Ganesh Chaturthi. These are maida-based sweet dumplings packed with coconut, sugar, poppy seeds, cardamom, and almonds. ***



story
by



KIM
FERNANDES

LOST PROFESSIONS OF GOA...

BASKET WEAVERS

Basket weaving is the process of weaving or sewing pliable materials into three-dimensional artifacts, such as baskets, mats or furniture. These baskets are made from fibrous or pliable materials. In god it is mostly made of bamboo or coconut leaves. Basket weaving in Goa is a rural craft which is slowly dying.

Mrs. Malla Virat Jadhav, is a 70 years old basket weaver from, Milya Vaddo, Cuncolim Salcete – Goa. The Jadhavs have been weaving baskets for over 50 years. The occupation has been passed on for 3 generations. Mrs. Malla and Mr. Virat, her husband are the fourth and last generation of basket weavers. The process of weaving a basket takes a few days to finish. As the Cutting, Peeling and Drying of the bamboo is time consuming.

Earlier, the material was easily available but now with the cutting of trees and the increase in urbanization the bamboo is brought from Dandiwadi and other forest areas. The transportation of material adds up to the cost of expenses, which leaves them with 500 - 1000 per month, which isn't sufficient but they make it work. Their sons work as musicians who perform at weddings to support the growing family. Sadly, this craft that has been in the family ends with Mrs Malla and Mr. Virat.

story
by



AVIRA
BARRETTO

Mrs. Malla Jadhav (right)



Mr. Virat Jadhav





LOST PROFESSIONS OF GOA...

TODDY TAPPERS

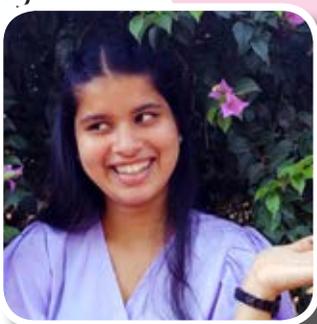
Everytime there is a village feast, Goan villagers prepare 'Sorpotel'-A pork dish. The best side dish with sorpotel are 'Sannas', which are made from coconut, soaked rice and toddy. Today, the toddy used in sannas is easily available in the markets, but earlier and even now in some parts of Goa, villagers prefer to approach the toddy tappers- the ones who have its pure form extracted right from the coconut tree.

Mr. Louis Gonzhea Pereira, aged fifty-six, is a toddy tapper from Nuvem. Thrice in a day-in the mornings, the afternoons and the evenings, he climbs the coconut trees in the ward of Murda Grande. In the afternoons, he attaches containers to the cut stump on top of the coconut trees to collect the toddy and in the mornings and evenings, he transfers the collected toddy into his pail which is later poured into the large can he carries on his scooty.

In an interview with him, he reveals that even his father before him was a toddy tapper. He and two of his brothers carried on the profession. He enjoyed climbing coconut trees as a kid and this became his profession at a very young age. He earns Rs 150 for every bottle he sells and this is the only job he does daily.

With more villages in Goa moving towards urbanisation day by day, a profession such as toddy tapping is slowly getting lost in the process. This is the result of trees being cut down and also because people are looking for jobs with higher payment and prestige. Toddy tappers have to find alternate methods to support their families and keep up with the changing times.

story
by



RACHEL
FERNANDES



Mr. Louis Pereira
Toddy-tapper

Mr. Louis Pereira
Poses as he comes down
from a coconut tree





Mr. Louis Pereira
pours the toddy
that he has tapped
for the day





Have you ever witnessed the Equinox occurrence at Holy Spirit Church, Margao? An Equinox is an astronomical event that occurs twice a year, around 20 March and 22 September, when the plane of the Earth's equator passes over the center of the Sun. On an equinox, day and night are roughly equal in length all throughout the world.

The altars of Margao's Holy Spirit Church are illuminated by the setting sun. Through the circular window on the west-facing front façade of the Church, the setting sun casts a spotlight directly on the Holy Spirit emblem on the main altar for a few spellbinding minutes. Simultaneously, the sun rays coming through

the smaller side windows on the front façade illuminate the two sculptures of the Sacred Heart of Jesus on the left and the Sacred Heart of Mary on the right.

Do you feel the Church's design and construction were based on astronomical calculations? At the Holy Spirit Church, late Fr. Nascimento Mascarenhas, a priest from Holy Spirit, was responsible for revealing the wonder of the equinox. He claimed that the Jesuits' knowledge was responsible for the church's construction. At this point, the secret to the mystery of the church's astronomically influenced architecture was disclosed.

In Christianity, the dove represents the

Holy Spirit and this church is named after the Holy Spirit. This amazing spectacle may be seen for approximately three to four minutes as the three altars light up in the divine light. A scenario representing Mother Mary and the disciples of Jesus gathered in a confined room and amazed at a spectacle unfolding above them, may be seen underneath the dove. The entire spectacle depicts the day of Pentecost. So, if you want to see the Equinox, include a visit to the Holy Spirit Church in Margao on your bucket list on either March 20 or September 23.

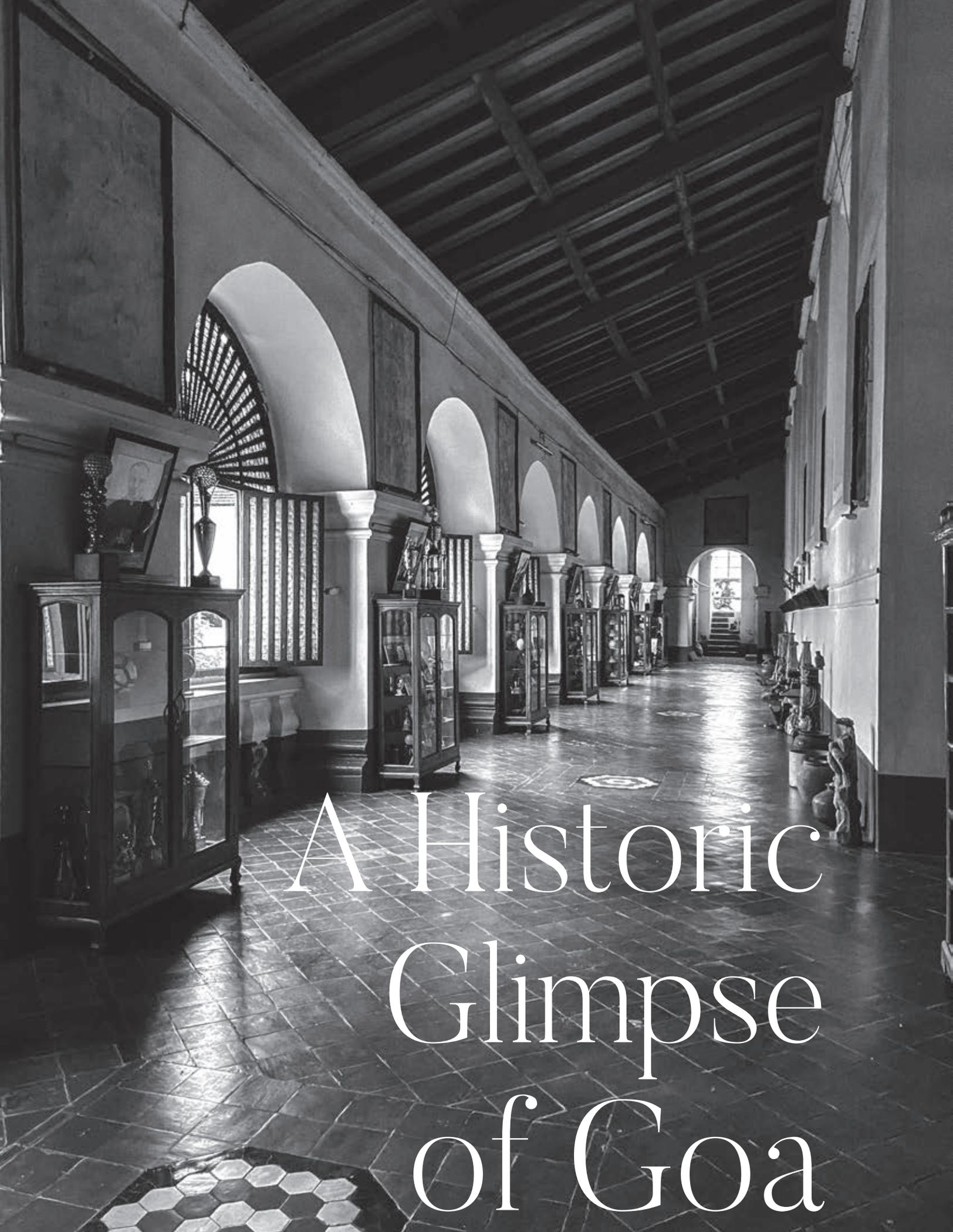
story
by



GERIANNE
GEORGE

Inside the Holy Spirit Church, Margao





A Historic
Glimpse
of Goa

COVER STORY



story
by



RITZEL
REBELLO

Goa is one of the most favourite destinations among tourists. It is dotted with hundreds of impressive beaches, waterfalls, green forests, and also places and monuments with great architecture, holding immense historic importance. Let me introduce you to one such place that is not quite known but holds great significance.

Rachol, the village I live in, commonly known as Raitura. Initially, the village was known as the fort of Rachol, as it was a fort under the Bahmani Sultanate stronghold under the command of Adil Shah, the Sultan of Bijapur. Today, what remains of the formidable structure is only the Rachol fort gate.

Rachol houses one of the oldest seminaries in Asia; The Patriarchal Seminary of Rachol, built in the year 1580 and converted into a Diocesan

the patriarchal seminary



Seminary in 1762. The architecture of this Seminary is a fine example of the Portuguese Baroque style which includes many paintings that are valuable and rare by popular artists like Angelo da Fonseca. There are many renaissance paintings displayed in the great hall of the Rachol Seminary. One of the earliest printing presses that arrived in India from 1616 was also housed in the Rachol seminary which produced Christian religions literature. It is also

the place where Swami Vivekananda; an Indian Hindu monk and Philosopher, resided in when he visited Goa and debated theological ideas with the students and professors of the seminary in preparation for his speech at the World Parliament of Religions.

I hope you enjoyed reading this article and if you did, you should go and read more on the history of the village of Rachol!



rachol fort gate





Welcome to
VILLAGE PANCHAYAT
OF RACHOL



inside the seminary housing
baroque architecture (left image)
and rare paintings

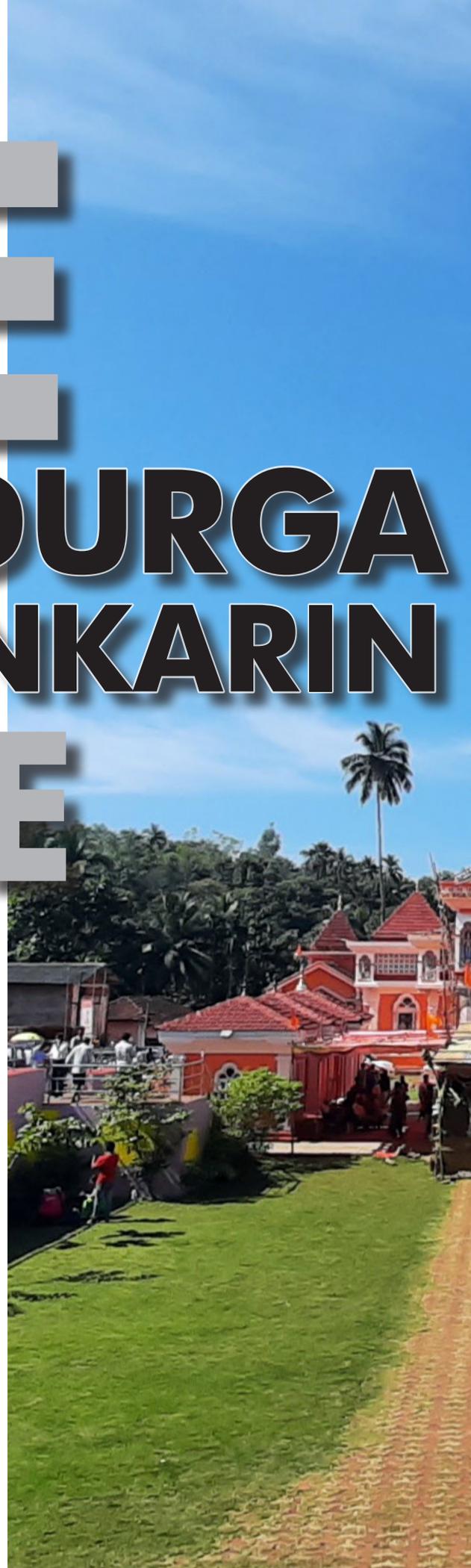


THE SHANTADURGA KUNCOLIENKARIN TEMPLE

story
by



NIDHI
NAIK





Goa, the smallest state in the Indian subcontinent is known for its cultural richness. The state, which was previously ruled by the Portuguese, consists of numerous temples, churches and mosques. One of the most famous temples in Goa is the Shantadurga Kuncolienkarin Temple located at Fatorpa, a village in the Quepem Taluka. Shantadurga is the Goddess of peace and Kuncolienkarin means 'from Cuncolim.'

The Temple has an interesting history associated with it, according to which the Shantadurga Kuncolienkarin temple was originally located at Cuncolim during Portuguese rule in the 1570s . However, after the first revolt against the

Portuguese at Cuncolim, where Jesuit missionaries were attacked by the locals, the Portuguese decided to retaliate by destroying the temples. Thus, in order to save the deity, the villagers took her to Fatorpa, which at that time was under the control of Yusuf Adil Shah who had tolerance towards all religions, including Hinduism.

There exist numerous legends and myths which are associated with this temple and according to one such legend, when the temple was first constructed at Fatorpa, the villagers faced difficulty in carrying the deity inside the temple as it was too heavy. The people gathered and prayed to the deity to provide them with



a solution and that is when the deity appeared in the dreams of the villagers and asked them to make way for her. The villagers followed the orders and decorated the path with flowers. In the morning when the people arrived in the temple, they were surprised to find the deity in the garbhagriha or the sanctum sanctorum and also noticed footprints on the petals.

Till date the temple of Shantadurga Kuncolienkarin exists at Fatorpa where every year Zatrotsav of the deity is celebrated in the month of December or January, that is during the Paushya Shuddha Panchami to Dashami according to the Hindu calendar. The Zatra or the fair is held for five days

and the highlight of the same is the chariot procession on four days of the fair. On the second day of the Zatrotsav is the procession of the elephant chariot known as Hathi Ambari, on the third day occurs the procession of the flower chariot or Fulancho Rath, the procession of the chariot of horses, known as Vijayrath occurs on the fourth day and the last procession which is that of the main chariot popularly known as Maharath occurs on the fifth and the final day. People from all over the state, belonging not just to Hinduism but other religions as well, come to Fatorpa to pray and seek blessings from the deity as well as to witness the chariot procession, the highlight of the festival. ***



GOAN

FISH,

**GOAN
FISH,
KODI,
RICE**

KODI,

RICE

Over the years, families in Goa have each added a unique touch to their recipes that have been either passed down across generations or were modified by the latter generations. In my household, it is my grandmother's recipe that reigns supreme and it is what I will be sharing with you dear readers!

On this day, the 8th of December, my father was able to get his hands on a fresh catch of *Bangde* a.k.a Mackerels from the market, and truly nothing compares to a good *Bangde* curry on a holiday. So for this recipe other than your choice of fish (or any fish Mother Nature blesses you with) you will need:

- » Grated Coconut (according to the portion you want to prepare)
- » Coriander Seeds
- » Dry Red chillies
- » Green chillies
- » Tamarind
- » Ginger, Garlic
- » Kokum
- » Turmeric powder
- » Salt

First, we begin our curry preparations by degutting and chopping the fish. To save you the trouble you'd best imagine this process and get your fish cleaned and chopped at your local market. Once you're clear off this step, you can leave the fish to marinade in salt and turmeric.



story
by



SMRITI
TAMANKAR



but as the curry starts boiling make sure you add salt and kokum. While the curry boils, my father prepared the triphal a.k.a Sichuan pepper (*Zanthoxylum rhetsa*) by soaking them in lukewarm water to release its fragrance. This spice kills the fishy taste and adds a refreshing unique smell to the curry. After boiling the curry for a minute or two, add the triphal and fish to the curry. This is the last step and then you let the curry boil for 8-10 mins, et voila! Your fish curry is ready to serve.

Fish curry is best served with fried prawns or fish and of course, rice! ***

While the fish marinades, my mother (who expressed her wish to stay off camera) headed off to the Ghatno, which is a traditional stone grinder that has been a part of my house even before I was born. In case a grinder isn't available, you may follow the same steps with a mixer instead. In the grinder, my mom first added the coriander seeds, dry red chillies (that you remove the stems of), garlic and 1/4th of the grated coconut which she grinds into a semi dry paste. After this is done, she adds chopped onion and tamarind. (Note: The onion need not be finely chopped and the tamarind can be soaked in a spoonful of water for a minute or so before adding to the grinder) After this she resumes to grind the paste and eventually adds the rest of the coconut. When a fine paste has presented itself, the paste can be transferred to a container.

In our case, we use a traditional earthen pot container that my parents believe makes the curry tastier. According to your preferences, you may choose to thin out the paste by adding water





GOAN

Wedding Traditions

Goa is a state that is very rich in culture and tradition. It's also a state that loves to party extravagantly. Combine these aspects, and you'll get an idea of what Goan Weddings are like. Goan weddings consist of a lot of different traditions and customs that occur before and after the actual wedding ceremony. Thus, weddings are not just one-day events but tend to span over time and are thus very highly anticipated.

Let's take a look at some of the customs and traditions that take place during weddings in Goa.

1. Doce

Possibly the tastiest of the many Goan wedding traditions, is the doce ceremony. Doce is a popular traditional Goan sweet that is typically prepared during the winter months usually for weddings or Christmas. During this ceremony, doce is usually prepared at the bride and groom's houses respectively, with their family and friends usually joining in to prepare this delicious treat. The doce is usually decorated in colorful sweets like Cadbury Gems.

2. Bikaraimche Jevon

This tradition is done to honor the bride and groom's deceased ancestors and relatives. Originally a meal was prepared and given to beggars and poor people around the village as an offering in place of the deceased. However in recent times, this tradition is typically done by sending out food to charity organizations like orphanages.

3. Ros

The Ros is typically held a few days before the wedding and could be considered the most enjoyable of the ceremonies leading up to the wedding. The bride and groom are doused in coconut milk by their parents and relatives as it's believed to purify them. This ceremony is meant to symbolise the start of the couple's new life. Interestingly enough, the coconut milk isn't the only thing being poured on the couple, it has also become a rather enjoyable tradition for their friends and family to break eggs on them during this ceremony.

There are a lot of traditions that come with Goan Weddings, however with the times changing a lot of these traditions have simply fallen out of practice. Thankfully not all are lost and the ones listed are ones that are still practiced today. While it's important to evolve and adapt, let's not lose all our traditions and do our best to keep them alive.

story
by



RAIZEL
FERNANDES

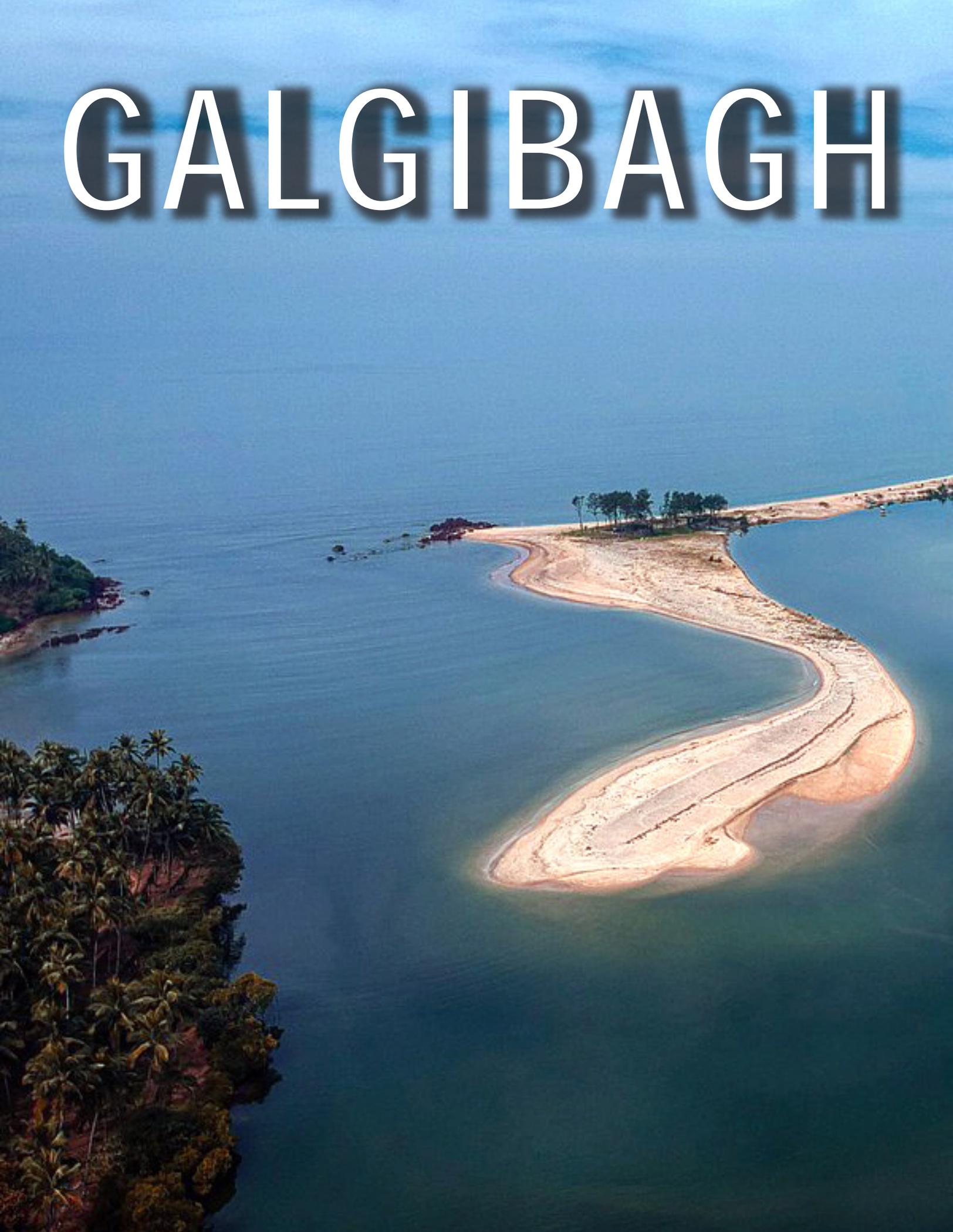
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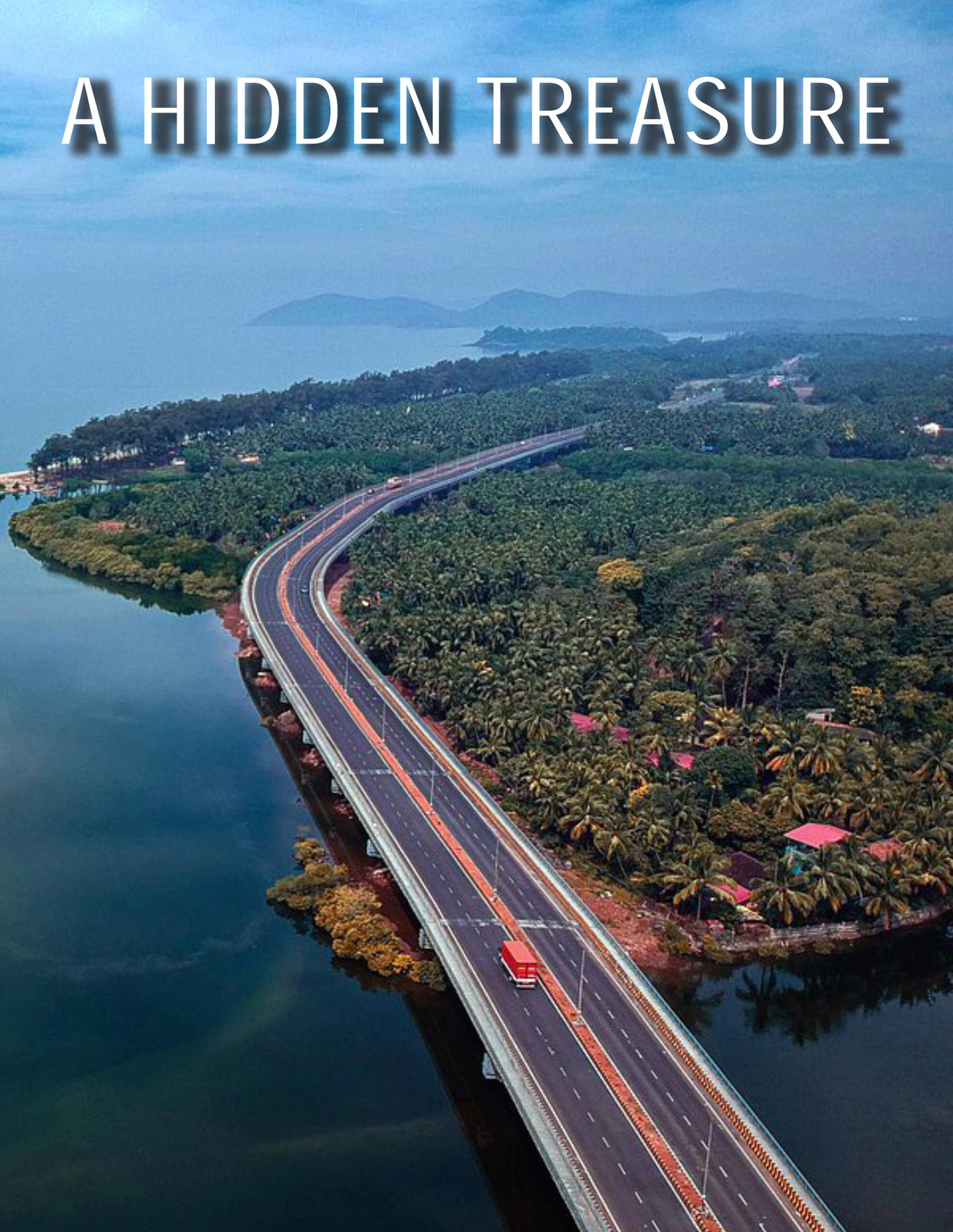
ROS



GALGIBAGH



A HIDDEN TREASURE



story
by



ANJUM
JAMADAR

Galgibagh is a small village in the extreme south of Goa in the taluka of Canacona. The tranquil Galgibaga beach is one of the state's few hidden treasures.

The village was where I spent the most of my childhood. Its scenic splendour, quiet rivers, and lovely beaches are a sight to see. The residents of this town live a modest lifestyle, which contributes to the charm of this location. The beach is well-known as one of three locations in Goa where Olive Ridley turtles, a protected species, lay their eggs. The northern section of this beach is protected as turtle breeding grounds, giving rise to the shore's moniker, Turtle Beach. This beach is located on the banks of the Galgibag river in Goa's deep south. It is around 56 kilometres from Colva, a prominent beach resort in South Goa, and 54 kilometres from Margao, Goa's cultural centre.

The ideal time to come, like with most other beaches in Goa, is during the winter months of October to March, when the weather is nice and the waters are not as rough. During my childhood, I spent most of my time at the beach, waking up every morning to go for a swim in the calm sea and collecting fish and crabs

with my elder siblings. I shall remember the joy of bringing home fish every day for dinner for the rest of my life since it was so much fun. In the evenings, I used to spend time with my friends and siblings, playing football. My cousins would visit over during the holidays to beat the heat during the summer vacations. Galgibagh is a basic yet distinctive village that is ideal for anybody searching for a relaxing holiday.

The residents are very kind and helpful, and the turtle sightings on the beach are a unique addition to all of the natural beauty it has to offer. It is one of the least visited beaches, so there are no beach shacks like on most other Goan beaches except for two at the end of the beach. There is, however, a resort where one may have a pleasant and calm stay away from the people and hustle and bustle of the rest of the state.***





(All Images courtesy tripadvisor.com)

RAJ BHAVAN



A PICTURESQUE FORTRESS



(Image: Courtesy Rajbhavan.goa.gov.in)



(Image Courtesy Siya Sansgiri)

Goa is clad with beautiful places. There are beaches, forts, temples, churches, islands and many more. But the place I shall be talking about is mystic and picturesque. Not many may have been over there or heard about it. The place was reopened to the public towards the end of 2019. This Sprawling 88 acres of estate is Raj Bhavan also known as Palacio do Cabo. Just before the Covid-19 pandemic began in the beginning of 2020, I got an opportunity to visit the Raj Bhavan in Dona Paula. I was awestruck by the beauty of this fortress and the immense historical value it stands for.

Raj Bhavan which is situated in Dona Paula is the official residence of the Governor of Goa.

story
by



SIYAA
SANSGIRI

This fortress was initially built in the 16th-17th century and reflects Portuguese architecture. It was a strategically designed fort which was later turned into the official residence of the Portuguese Governor of Goa. This place not just holds a panoramic view of the meeting of three water rivers, the Mandovi and Zuari river with the Arabian sea, and also Fort Aguada and the bustling port of Mormugao. So let's take a glimpse of the places inside Raj Bhavan.

RAJ BHAVAN CHAPEL

This 500 year old Chapel, dedicated to Our Lady of the Cape, was possibly built around the beginning of 1600's, in a convent of the reformed Franciscan Priests, that existed here. In the Chapel, besides the Main Altar dedicated to the titular Saint "Our Lady of the Cape", there are two more Altars dedicated to Our Lady of Immaculate Conception and Our Lady of Fatima.

(Image Courtesy Siya Sangiri)



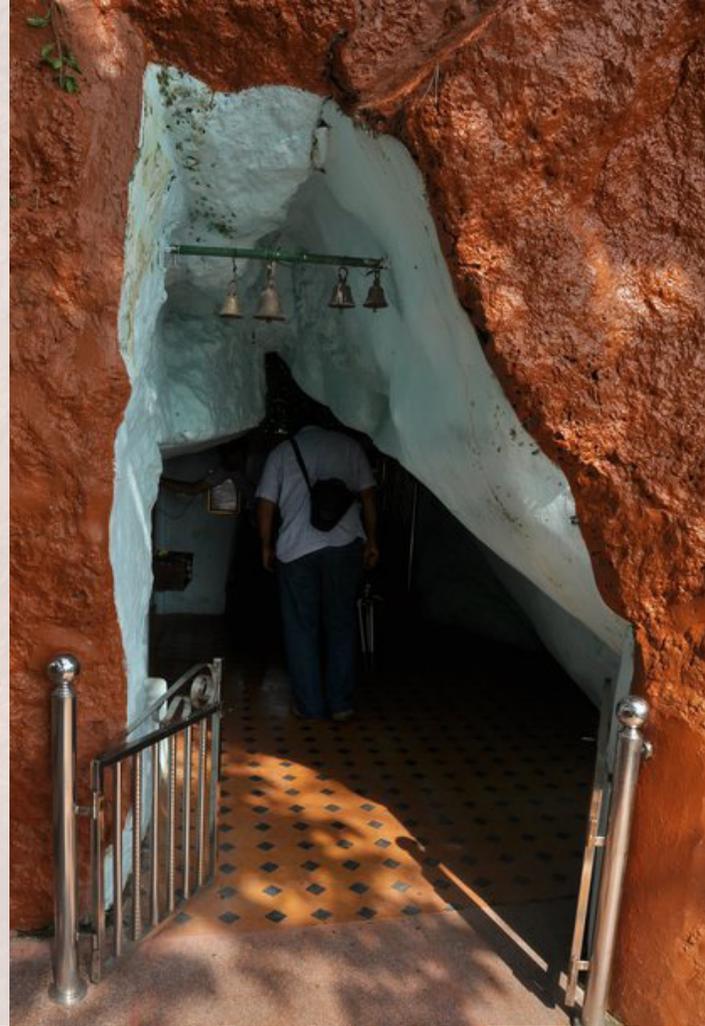
GROTTO

A short distance away from the chapel, a steep flight of steps lead to a Grotto or a cave, dedicated to Saint Paula, who is identified here as St. Paulina. Her image lies in a recumbent position. Her legs are maimed. There is a belief that if you light a candle and pray to Santa Paula, one's wishes will be fulfilled.

(Image Right: Courtesy Rajbhavan.goa.gov.in)

SEAVIEW POINT

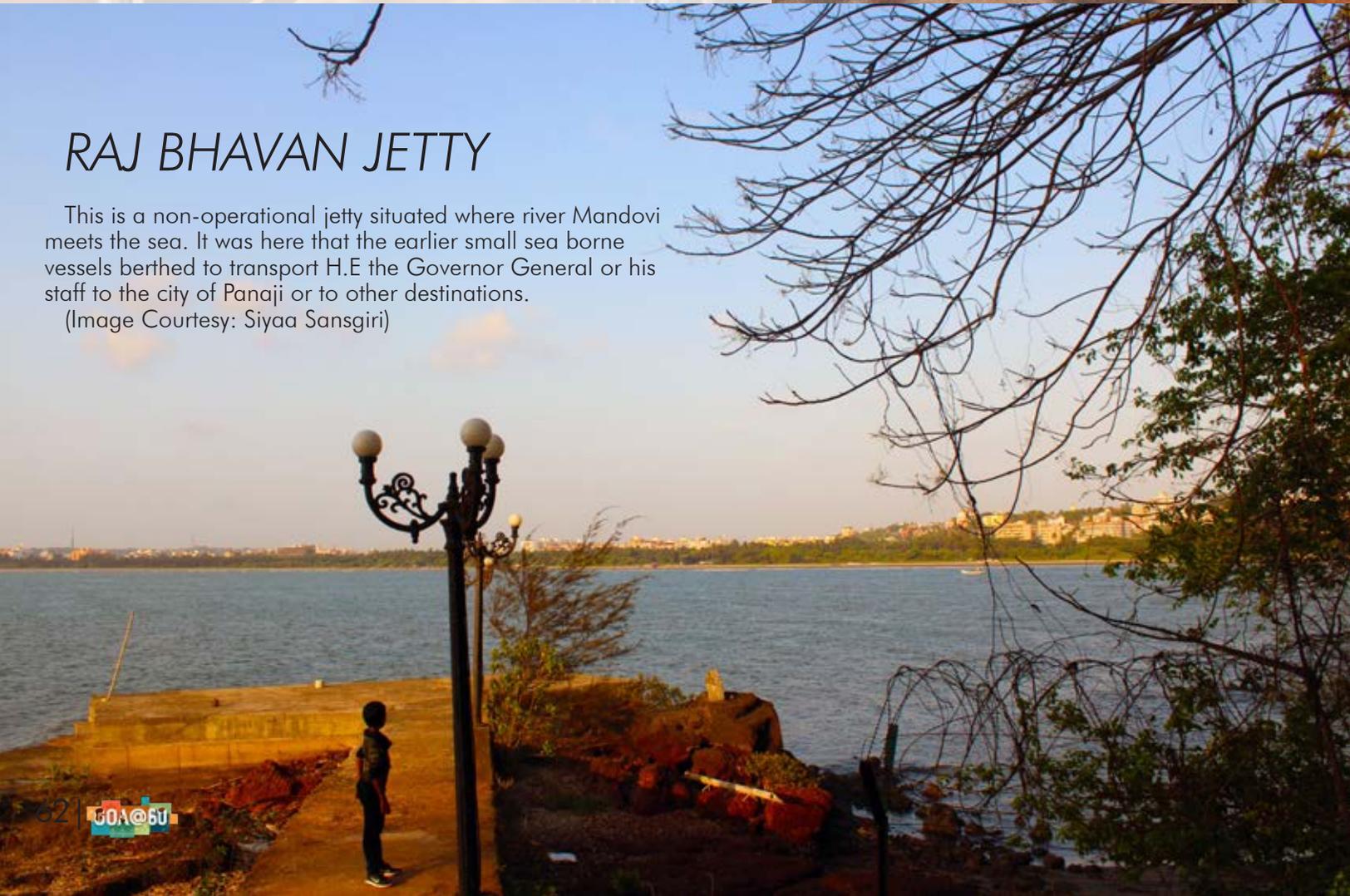
Just opposite the Chapel of Our Lady of the Cape, is a traditional Goan masonry Settee, called a "Sopo", which looks over the expansive Arabian sea. You can also enjoy a stunning view of the river Zuari and river Mandovi merging with the Arabian sea. In the evening, this landmark offers one of the most scintillating views of the setting sun, in the waters of the Arabian Sea.



RAJ BHAVAN JETTY

This is a non-operational jetty situated where river Mandovi meets the sea. It was here that the earlier small sea borne vessels berthed to transport H.E the Governor General or his staff to the city of Panaji or to other destinations.

(Image Courtesy: Siyaa Sansgiri)



CANON POINT

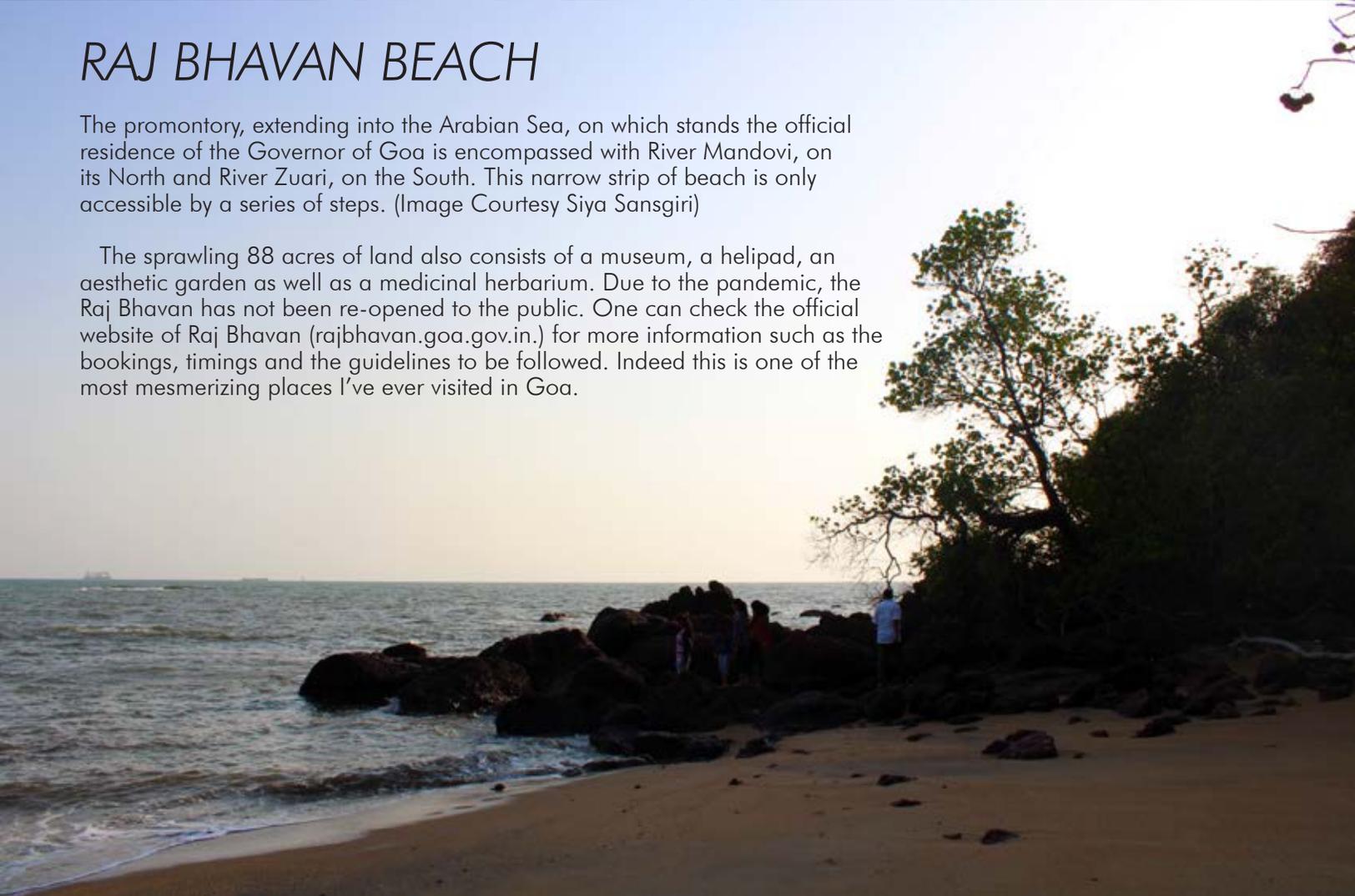
The Canon Point is one of the most picturesque and a must visit locale of the Raj Bhavan. It portrays a well manicured lawn area where a few Cannons are placed. The Cannon Point faces the majestic Fort Aguarda, on the opposite bank and together with their joint fire power, they protected the mouth of the River Mandovi, from incursion by any enemy ships. (Image Courtesy Rajbhavan.goa.gov.in)



RAJ BHAVAN BEACH

The promontory, extending into the Arabian Sea, on which stands the official residence of the Governor of Goa is encompassed with River Mandovi, on its North and River Zuari, on the South. This narrow strip of beach is only accessible by a series of steps. (Image Courtesy Siya Sansgiri)

The sprawling 88 acres of land also consists of a museum, a helipad, an aesthetic garden as well as a medicinal herbarium. Due to the pandemic, the Raj Bhavan has not been re-opened to the public. One can check the official website of Raj Bhavan (rajbhavan.goa.gov.in) for more information such as the bookings, timings and the guidelines to be followed. Indeed this is one of the most mesmerizing places I've ever visited in Goa.



RECREATING GOAN ART

Goa has so much to offer not only as the all time favourite tourist destination of India but also as a state with a rich cultural heritage infused with the essence of the Portuguese in its food, music, dances, clothing, lifestyle and interestingly even in its art. Each religion tends to have various art forms that have crossed paths over the centuries of interactions and become one unique identity that has developed into Goan art. When we move across to the different parts of Goa, we can catch a glimpse of these art forms. Whether handicrafts or fine arts, they have certain characteristics that set them aside and radiate the Goan vibe in a very unique way. As a Goan and an artist, these forms have also inspired me and helped me explore and learn more about the culture and history of Goa.

The very first piece of art that I have tried my hand at, is the Azulejos pot. Here I have tried to combine two aspects of Goan art by blending the traditional pottery with the art of Azulejos that came to Goa along with the Portuguese. I have used a traditionally prepared cylindrical pot or what Goans call in Konkani as "Matye Budkulo". I decided to add a touch of the Azulejos which is an art of tilework that was introduced in the Arab world around the 15th century, spreading to the world and was eventually introduced in Goa during the Portuguese rule. They mostly are geometric patterns in blue on a white background. You can still catch a glimpse of these at the name plates of the houses in Fontainhas, Panjim.

story
by



SAKSHI
NARGARSEKAR





PODER

Sakshid

The next art piece is a mural that I have done on a wall at my house. This piece is inspired by the cartoons and caricatures of the very popular cartoonist and artist of Goa, Mr. Mario Miranda, who was best known for depicting life of the local Bombay (now Mumbai) and Goa through his illustrations. His illustrations represent the very essence of the real life of Goa. In this mural, I have recreated the local fisher lady that can be seen in many of his cartoons. Having made use of only acrylic paints, I have tried to recreate the fisher lady in the most Goan way along with the other details such as her basket, the Goan houses and the coconut trees.



My last piece is also another inspiration and recreation from Mr. Mario Miranda's works popularly known as the Poder or the local breadman or baker. Pao is the bread that is staple to all Goans on almost all meals. And this bread after being freshly prepared in the bakery is sold house to house by the Poder on his bicycle, honking their horns. This piece is done on a canvas board. ***

(All images courtesy the author.)

VIEW GOA'S WEATHER IS ACTING UP

This year has had many firsts, among them one is the peculiar and abnormal weather changes in Goa. The surface temperature has been rising and falling drastically all over the world. With regard to Goa, Monsoon showered upon us for all 12 months of the year setting a record of the highest rainfall in the country, this resulted in flooding which added to the decline in agriculture and affected farming. Flooding may have even reduced cultivable land, intensifying the threat to food security. I'm sure everyone remembers that it rained on the day of Diwali? Unbelievable! But it doesn't end there, when it was not raining it was hot and humid making it essentially feel like an oven and such a climate can threaten both plant and animal life and also affect our health. Apart from that, these changes have the potential to have a far-reaching impact on nearly every aspect of our lives starting with our water resources, forest lands, agriculture, electricity generation, infrastructure, travel industry, and also human health. The overall negative effects of these environmental changes will be less drastic if we decrease the amount of greenhouse gas emissions we emit into the atmosphere, and if we continue to emit these gases at current or higher rates, then the consequences will be far worse. We can change this with even the slightest interference, that is, planting a tree, walking or using a bicycle instead of driving, using less water, and so much more can make a difference, however small the change.

On a lighter note, let me share my latest experience with our ever-changing weather. This occurred after college, while my friend and I were about to leave. The weather was crisp, cool and it showed no sign of a downpour. For a while, we were struggling to get her bike out because someone had parked their bike behind hers, somehow I moved it with my brawny strength, hah! And just when she started her bike, it started drizzling. And since there was no shade around in the parking lot, we stood under a tree hoping that it would help. I still ask myself how I thought that would have helped, but obviously our hopes were watered down, quite literally when it started raining heavily that even the tree couldn't prevent us from getting soaked. Thankfully my friend had a raincoat and we just draped it over us and stood there waiting for the rain to stop. It did take its own sweet time. Nonetheless, it was quite comical, the entire situation made us think of the raincoat scene in the movie, Aashiqui and we couldn't stop ourselves from laughing. In the end, I even got the time to film a mini vlog, by putting some of the skills that I learned from my Writing for the Media course to use. ***

story
by



SHANIA
RODRIGUES

DECLINE OF GOAN VIEW

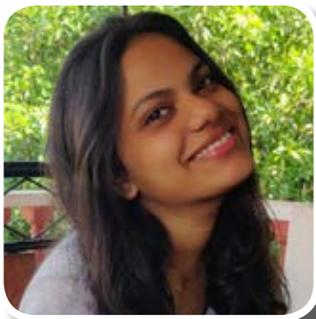
CULTURE AMONG YOUTH

Goa is like a little diamond that lies at the coastline of the beautiful country, India. Despite being the smallest state in the entire country Goa has a bagful of goodies within it, starting with the warm and welcoming people, its beautiful sandy beaches, mouth-watering food, diverse culture, and traditions, lush green nature, and so much more that makes the state shine bright. Even though the culture of the state varies from the rest of the state it's always celebrated, and carried out with utmost respect, love, and unity.

Just like the rest of the world, the state of Goa has been highly influenced by the west and their lifestyle which to an extent isn't a bad thing but it has reached a point wherein the people of Goa are forgetting their roots, furthermore, this has also had a huge impact on the youth of Goa who are if not completely then are majorly being disconnected from their Goan roots and this has led to the decline of the Goan culture among the youth of Goa.

Firstly, the youth of today are seen shying away from the regional language i.e. Konkani as they think it's "embarrassing" to speak it, it is in fact a sad sight to see as the language that was spoken by our parents, grandparents, and so on may not be spoken or heard of in the generations to come. The Konkani language isn't just declining through speech but also music and other sources of entertainment as pretty much everyone

story
by



ALBANY
FERNANDES

besides the older folk has resorted to either Hollywood or Bollywood for their source of entertainment as no one listens to Konkani music, or watches Konkani films, dramas or 'tiatr' as one would say in Konkani, leaving these wonderful pieces of art dwelling in the shadows.

Secondly, moving on to the professions of Goa that have turned into a rare sight and if still are continued which once again is rare, are being carried out by people who aren't Goans as some consider them to be "odd" jobs. There are so many professions that were once practiced by our ancestors that are now lost, to state a few jobs such as Baker (Poder) and his bakery (Forn), Toddy Tappers (Rander), Farmers (Xethkamti), and so many other professions that have been lost or are seeing a rapid decline and the youth of today doesn't seem to show much interest in keeping the souls of these lost professions alive as they either aren't aware of these professions, or only want to do white collar jobs with the mindset that someone else will take up these professions.

Moving on to the food in Goa or the Goan cuisine which includes dishes that are influenced by the Portuguese. Other than the staple food of Goa i.e. Fish Curry and Rice (Xitti Xodi), dishes such as Pork Vindaloo, Ambot Tik, Chicken Xacuti, Sorpotel etc aren't known or liked by some today as many have turned to cuisines such as Chinese, Thai, Italian, and so on. There are instances wherein when told to prepare a dish the individual doesn't know to do so especially when it comes to Goan dishes but they do know to cook or follow recipes that aren't of their culture.

There are various other things among the Goan culture that the youth aren't aware of and even if they are, those certain things aren't given enough fuel to keep them running, and thus those aspects of the Goan culture can be lost forever, furthermore deeming the shine of the precious little diamond called Goa. So it is up to us, the youth, to take up the initiative and keep the flame of our Goan culture and heritage alight and burning for generations to come. ***



ANCESTRAL GOA, LOUTOLIM

AN EPITOME OF GOAN CULTURE

You heard it right! Ancestral Goa, Loutolim a.k.a Big Foot, is truly an epitome of Goan culture. It's well preserved art, culture and traditions date back to olden Goa catalogued and imaginatively presented by Mr.

Maendra Jocelino Araujo Alvares - the man behind this magnificent place. This exotic place will give you a glimpse of a richly textured past of Goa. Ancestral Goa not only has the biggest sculpture in India of Sant Mirabai carved on laterite rocks, but the giant foot designer dance floor is the biggest in Goa. A perfect place for weddings, anniversaries and hosting parties.

History: Ancestral Goa has its origins in the factual story that Mr. Mahadar, a landowner who was generous to the poor, was tricked by his greedy neighbour and lost all this possession. He begged God and prayed on one foot, standing on a hot rock and seeing his sacrifice he was taken to heaven. Therefore, this foot has good luck for anyone praying with a pure heart.

story
by



KAZIA
DSOUZA



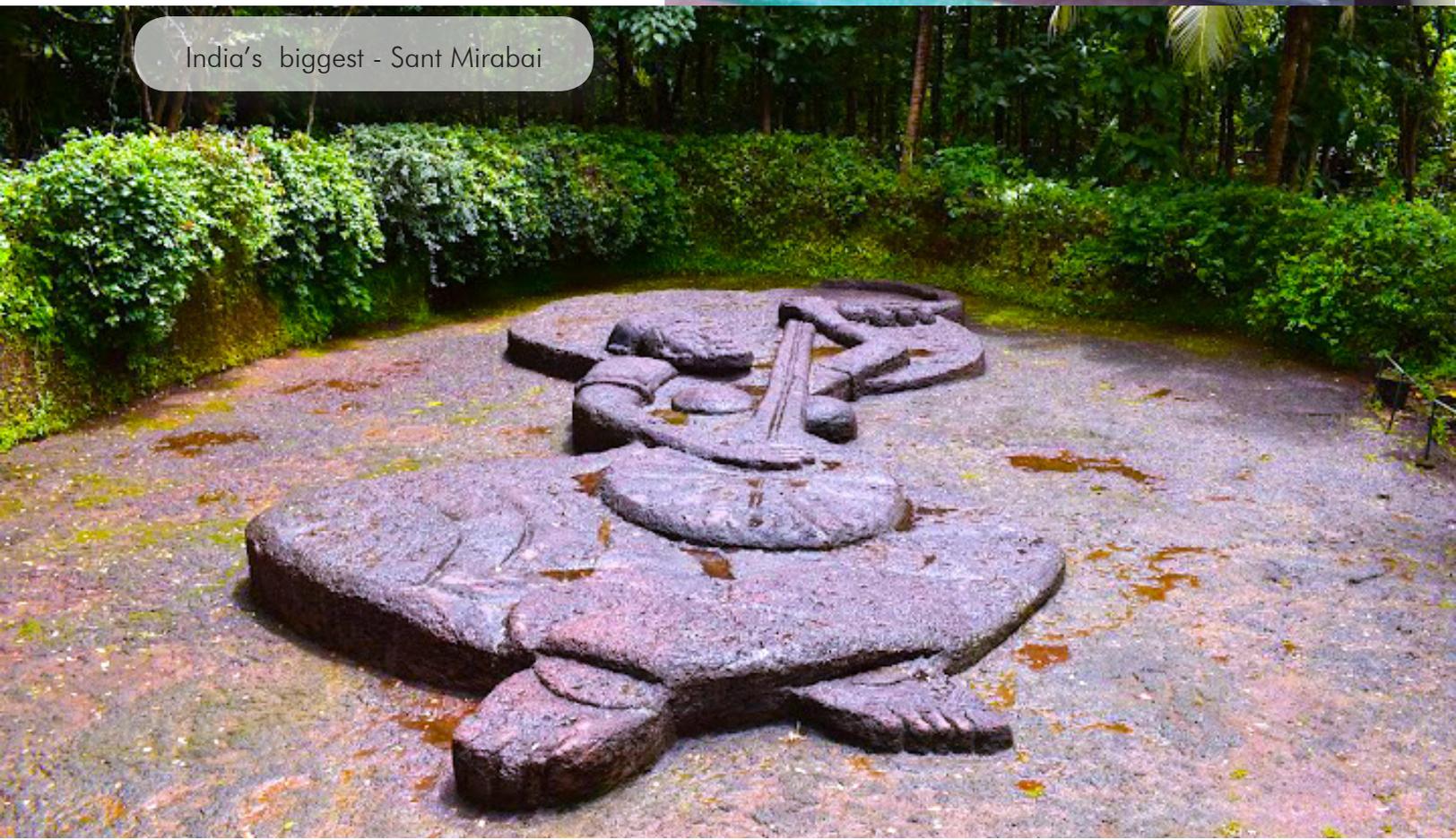
The lucky foot-print at 'Big' Foot Loutolim

True essence of Goan culture is showcased by the rural jobs carried out during the Portuguese era. For instance: The baker selling *poey* and *kankana* (image right), the Barber, The Bangle seller and the Potter. We see a Goan landlord's House with a *balcao* (balcony) and wide doors. Huge porcelain jars along the corridors and an altar where the priests offered masses. Food was normally cooked in terra-cotta cooking pots (*budkule* and *kudnim*), which were dried in fire. We can see the fisherman fishing - a major occupation in Goa. They ventured out into the sea in wooden boats.

If you didn't know, the traditional game played by the village children in Goa with marbles many many years ago was called *Godden*. There is a richness in our Goan history which one learns about by visiting Ancestral Goa. I guarantee you will be taken off guard by the various traditions you never even knew existed. ***

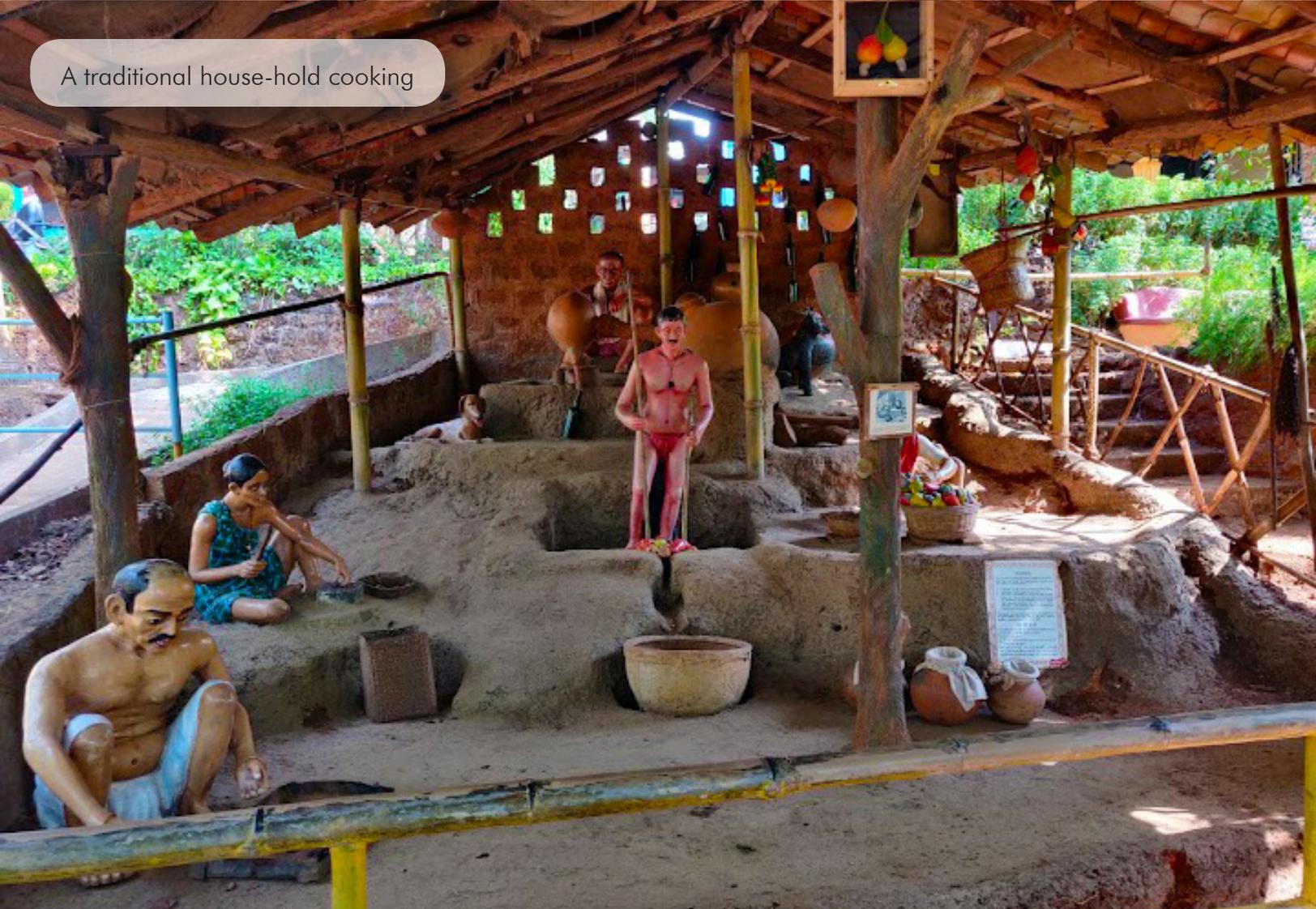


India's biggest - Sant Mirabai





Fisher-men



A traditional house-hold cooking

URRACK? WHAT IS IT?

A MIXOLOGIST IN THE MAKING SPEAKS

“Urrack, Urrack, Urrack Maruya “ very iconically said Lorna. But what is this urrack? As an individual who is extremely fascinated by the Alco-Bev Industry I decided to dive into the whole subject of “Desi-Daru “. Well, actually to us goans its not desi daru but it is our

Heritage spirit. The spirit

that we enjoy with a dash of lime, a pinch of salt with some chilli and soda. The spirit of Goa and the one that keeps

us alive - Feni. Have you ever wondered how Feni is produced? “It is produced from caju no”, but in all actuality it is produced from the ripened cashew apple.

Oh the tradition to produce this beautiful spirit is astonishing! The distillery is usually set up close to the plantation. Every morning the master distiller goes picking up all the cashew apples which have fallen on the

ground and will NEVER pluck one from the tree. The juice is then carefully squeezed out of the cashew apples by stomping on them.

Unlike the beautiful french women in chic dresses who stomp on grapes, here it’s usually a middle aged man. The freshly squeezed juice is rested in hand-made clay pots. These pots act as a fermentation tank which helps the juice to ferment naturally in a naturally

controlled environment as they are buried in the ground. The master distiller comes in and checks the size of the bubbles which are produced. After he deems fit it is manually transferred for distillation. Reused coconut shells are often the weapon of choice to scoop

story by



MACLEIGH FERNANDES

it out. Now that the fermentation is done it’s time to distill. The first distillate is what is known as “Urrack “ usually at around 18 percent ABV(alcohol by volume). While gifting be sure to at least give a gallon or you would be labeled as a “xicon brut”. Urrack is then further distilled to achieve your feni. What’s mind blowing about this is that it is distilled to bottling strength. That is at 42.8 percent ABV.

It is this ONLY spirit in the entire world that is distilled to

bottling strength. What makes it even more unbelievable is that it is all done by the visual abilities of the master distiller. Truly this art is beautiful. In any aspect Feni should not be considered inferior to any other spirit may it be Cognac, Whiskey, Rum, or Ttequila. And the next time instead of gifting a bottle of single malt go for a gallon of urrack or a bottle of premium feni.

FROM THREE TO TWO...

*I grew up hating the place I hail from
How could I like it when there was no TV to watch?
But every single summer vacation we went -
to a place somewhere between three mountains
Blessed with springs and waterfalls,
The ones I could never visit.
Where the sun rose everyday,
And didn't choose to boil alive,
Where the sun was as gentle as the people who
resided there,
Where the mist covered the leaves even in the
middle of May;
Where it was forever winter.
A place I loved with all my heart,
But I never confessed I did.
Said, "I hate it."*

*'Cause I had learnt early in life what I love would
always be taken away from me.
But guess I should have stayed a little longer
been more dramatic with my tantrums,
'Cause I fear it's changing everyday.
The one with their fake promises have found their
way in
They speak of development
They dig the roads,
Cut the trees I once admired.
Now, The three mountains look like two.
The springs I wasn't even allowed to visit,
running dry...*

poem
by



GAUTAMI
DEVIDAS

As the poem suggests, I indeed hated my grandparent's place, Verlem. However with time I grew fond of it. I never confessed this though because as a kid all that mattered to me was watching cartoons. But eventually the fast city life tired me out and Verlem - a tiny village situated almost at the end of the Sanguem taluka - gave me the perfect escape. For years I would lose myself in the beautiful sunsets, the greenery, etc but things changed. Global warming came into the picture along with politics. Many politicians came and went but they all spoke of the same thing: development. And in the name of development they destroyed the mountains and all the places I found solace in. ***

Students prepare a spread, informing and sharing food - community style!





A proposal in red!

Ray Cyrus Photography



Costume Showcase!

Ray Cyrus Photography



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Bridal Twins



Ray Cyrus Photography



Ray



A throw and a catch





A study in faces

Ray Cyrus Photography



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"Ago Bai, Aik!"



Ray Cyrus Photography